

bifinett

KH 1140



Ⓒ Operating and safety instructions







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Contact Grill Bifinett KH 1140

Congratulations...

... on your purchase of the **Bifinett** Contact Grill.

The contact grill is intended for

- defrosting, grilling, toasting and browning
- foodstuffs like meat, fish, vegetables, sandwiches etc.
- in quantities ideal for families
- home use.

Technical specifications

Status: November 2003

Input voltage 230 V / 50 Hz

Power consumption 2.000 W



Safety first

- Before you start using your Contact grill, please read the following directions for use carefully.
- Keep this instructions brochure in a safe place near the appliance for ready reference. Pass it on, as the case may be, to the next owner of the appliance.
- Use the Contact grill only for its intended purpose in accordance with the instructions given here.

Prevent electrical shock hazards

- You may use the Contact Grill only indoors in a dry place. Keep the appliance away from splashing water even when it is switched off.
- Use the appliance only if the local power supply voltage corresponds to the voltage specified for the appliance (230 V AC at 50 Hz).
- Do not connect the appliance over a multisolet adapter, from which many other electrical devices may be simultaneously drawing power, as this can lead to overloading of the circuit.
- After each use switch off the appliance and unplug the unit.
- While cleaning, make sure that water does not seep into the inner areas of the appliance. Never attempt to clean the appliance under running water. Never dip the appliance into water.
- Protect the power cord from damages through entanglement with other objects. Keep it away from hot surfaces. Do not let the power cord hang loosely from the table or over the hot plate.
- Never open the housing of the appliance.
- Never use the appliance if the power cord or the plug is damaged or wet. In such an event, it may be necessary to repair the appliance.
- Only service centres authorised by the manufacturer or experienced technicians may undertake repairs (see "Repair & Customer Service").

Prevent fire hazards and injuries

- Place your Contact Grill on an even, nonslippery and heat-resistant base and never on or near other appliances that may radiate high levels of heat (e.g. toaster or cooking-range).
- Do not operate the appliance near inflammable objects, for example, close to curtains or near tissue paper rolls in the kitchen.
- Even during general use, some of the components of the appliance become very hot (e.g. the top and bottom housing plates). Do not touch the surface immediately after switching off the appliance until it cools down completely.
- To prevent possible overheating, always unwind the power cord in its entire length.
- While operating, you can open or close the Contact Grill safely using the heat-insulated handle.
- Never operate the appliance without proper supervision. Provide supervision, if children or frail individuals are allowed to operate the appliance.
- After use, allow the appliance to cool down completely before you clean and store it away.

Prevent damages to the appliance

- Use a plastic or wooden spatula or any other suitable non-metallic utensil to remove the food items so as not to damage the non-stick coating of the Contact Grill's hot plate.
- For the same reason, do not use any corrosive detergents or pointed instruments when cleaning the appliance.

Before you use the appliance for the first time

1. Unpack your new Contact Grill and remove all extra fittings such as plastic wrappers and cable clamps meant for protection during transportation.
2. Read the directions for use carefully.
3. Install the appliance as described in the safety precautions.
4. Clean the new Contact Grill with a wet cloth as described under "Cleaning & Maintenance".

i When using the Contact Grill for the first time, you may notice fumes caused by heating. These fumes are not injurious to health; however, initially they may affect the taste of your first few dishes. Therefore, before preparing any food items for the first time, we advise you to switch on the Contact Grill once without any food items and allow it to heat up at the maximum temperature setting for 15 minutes.

Description of the appliance

- ① Pilot light
- ② Snap locking device on the handle
- ③ Handles
- ④ Swivelling support
- ⑤ Temperature control knob
- ⑥ Hot plate locking springs
- ⑦ Ridge for oil drainage
- ⑧ Leads for fixing the hotplates
- ⑨ Grill hot plates

Roasting with the Contact Grill

1. Open the lid of the Contact Grill by pulling the locking clasp on handle ②, downwards and tilt the lid up to the stopper. If necessary, remove all fallen food particles from the hot plate surface using a dry cloth.
2. Dab some oil or butter on the surface of the hot plate.
3. Close the lid of the Contact Grill.
The appliance is fully closed when the locking clasp on handle ② audibly snaps into position.
4. Insert the plug into a power socket to switch the appliance on and set the temperature control knob ⑤ at the desired temperature. Now the Contact Grill starts heating up.
The pilot light ① turns on.
5. After a few minutes the pilot light ① switches off. Now the Contact Grill has reached the set temperature and is ready for operation.

Temperature settings

You can set the temperature control knob at the following positions:

- 0 Switched off
- I 70° Defrost
- II 130° Slow grilling
- III 180° Medium grilling
- M 260° Fast grilling

i The specified temperatures are reached when the grilling **plates are in contact**. In any other position there will be a loss of heat and the desired temperature may not be maintained. The temperature setting depends on the preparation method and the nature of foodstuff. The preparation time depends on the nature and size of foodstuff.

Hot plate positions

You can position the hot plates in different ways depending on the preparation method.

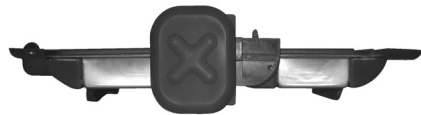
Grill roasting / Plates in contact



i This position is suitable for simultaneous and fast roasting of foodstuffs on both sides. It is ideal for grilling meat that needs to be seared fast at high temperature, e.g. rump steak, filet cuts, chops, sausages and vegetables.

1. Open the lid of the Contact Grill up to the stopper without lifting it up.
2. Keep a cup under the ridge for draining oil ⑦.
3. Place the food items to be grilled on the bottom grilling hot plate ⑨.
4. Close the lid gently exerting slight pressure till the distance between both the hot plates are adjusted automatically depending on the thickness of the food items.

Barbecue / Hot plate position 180° open



i This position is suitable for grilling thick foodstuffs that need to be roasted slowly and uniformly. It is ideal for preparing vegetables with high water content, as the water can evaporate in the beginning at low or medium temperatures.

You can also use this hot plate position to prepare large quantities of food items or to cook vegetables along with meat.

1. Open the swivel support 4 till the end.
2. Open the lid of the Contact Grill in vertical position, lift it up to the stopper and open it further till it is in horizontal position.
3. Keep two cups under the ridge for draining oil 7 on the hot plates.
4. Spread the grilling foodstuffs on both the grill plates.

Oven function /Plate position parallel distance approx. 7 cm



i This position is suitable for preparing delicate foodstuffs that need not be pressed or turned over when roasting. It is ideal for grilling fish, baking small pizza or pizza-baguette, or for warming up bread rolls.

1. Open the lid part of the Contact Grill up to the stopper without lifting it up.
2. Keep a cup under the ridge for draining oil 7.
3. Place the foodstuff to be grilled on the bottom hot plate 9.
4. Lift the lid till the stopper and turn it forward till it rests in a parallel position with the bottom hot plate.

After roasting

- Remove the grilled food items from the hot plates using a wooden spatula or any other suitable, non-metallic utensil.
- Set the temperature control knob to "0" position.

Cleaning & Maintenance



- Before cleaning, unplug the appliance and wait till it has completely cooled down.
- Never attempt to clean the appliance under running water and never dip it in water.

For normal cleaning, you can remove the grilling hot plates from the appliance. For this purpose, press the hot plate fixing springs 6 slightly backwards to release the hot plates.

Rinse the hot plates with hot water and a neutral detergent. In order to protect the non-stick coating, do not use any corrosive detergents or pointed objects for cleaning.

In case the grill surface has become heavily incrustated, keep a wet cleaning cloth on the hard residual matter for a while to soak the layer.

i The hot plates should not be cleaned in a dish washing machine.

To clean the external surface of the appliance, use a wet cloth. Before using the Contact Grill again, make sure that all components are completely dry.

Storage

You can store away the Contact Grill in horizontal or upright position. Your Contact Grill has an integrated compartment for storing the power cord at the bottom of the housing. You can wind up the power cord in it when the appliance is not in use. This way you can prevent the power cord from getting entangled or soiled or from becoming a likely cause of accidents.

Warranty & Customer Service

The warranty conditions and service address can be found on the enclosed warranty sheet.

Disposal

Dispose of the Contact Grill through a certified disposal company or your community disposal agency. Never throw the Contact Grill into the normal household waste. Always obey the applicable regulations. In case of doubt, contact your disposal agency.

Declaration of conformity & fabricant

Kompernass Handelsgesellschaft mbH,
Burgstrasse. 21, D-44867 Bochum,
Germany, hereby declares that this product fully complies with all the applicable international safety standards, regulations and guidelines of the EU.

- EC low voltage regulations: 73/23/EWG
- EN 60335-1
- EN 60335-2-9
- Electromagnetic compatibility:
89/336 EWG
- EN 55014-1
- EN 55014-2
- EN 61000-3-2
- EN 61000-3-3

Appliance type / model: KH 1140

Bochum, 22.10.2003



Hans Kompernass, Managing Director

